

Etiology of Foodborne Disease Outbreaks by Food and Season

Agent	Implicated foods	Season
Bacteria		
<i>Bacillus cereus</i>	Starchy food, rice, salads, custards, cereals, puddings, soups	Year round
<i>Brucella</i>	Raw milk, products from sheep, cows, and goats	Year round
<i>Campylobacter jejuni</i>	Meat, poultry, raw milk, mushrooms	Spring, summer
<i>Clostridium botulinum</i>	Home-canned foods, vegetables, fruits, fish, honey (infants)	Summer, fall
<i>Clostridium perfringens</i>	Meat, poultry dishes, sauces, gravies, Mexican foods	Fall, winter, spring
<i>Escherichia coli</i> , including O157:H7	Meat, cheeses, unpasteurized milk, cider, juices, manure fertilized vegetables and fruits, fecally contaminated food	Summer, fall
<i>Listeria monocytogenes</i>	Milk, meats, soft cheeses, manure fertilized vegetables	Year round
<i>Salmonella</i>	High protein food like meat, poultry, fish, eggs, dairy products	Summer
<i>Shigella</i>	Eggs, salads, lettuce, milk, beans, other moist contaminated foods	Summer
<i>Staphylococcus aureus</i>	Ham, poultry, egg salads, pastries	Summer
<i>Streptococcus pyogenes</i>	Milk, deviled eggs, or salads and sandwich spreads made with mayonnaise and eggs	Summer
<i>Vibrio cholerae</i> O1	Shellfish, oysters	Variable
<i>Vibrio cholerae</i> non-O1	Shellfish, oysters	Unknown
<i>Vibrio parahaemolyticus</i>	Shellfish, oysters	Spring, summer, fall
<i>Yersinia enterocolitica</i>	Pork, milk, tofu, poultry, beef	Winter + ?
Chemicals/Toxins/Poisons		
Ciguatera	Barracuda, snapper, amberjack, grouper	Spring, summer
Histamine fish poison (scombrotoxin)	Tuna, mackerel, bonito, skipjack, mahi-mahi	Year round
Heavy metals	Acidic beverages	Year round
Mushroom poisoning	Mushrooms	Spring, fall
Organophosphates	Any contaminated foods	Year round
Monosodium L-glutamate	Chinese food	Year round
Nitrates	Spinach and other row crops kept moist at room temperature	At harvest
Paralytic shellfish poisoning	Shellfish	Summer, fall
Neurotoxic shellfish poisoning	Shellfish	Spring, fall
Parasites		
<i>Cyclospora cayentanensis</i>	Any contaminated food, water, and raw produce	Spring, summer
<i>Cryptosporidium parvum</i>	Any contaminated food and water	Unknown
<i>Entamoeba histolytica</i>	Food or water handled by infected person	Unknown
<i>Giardia lamblia</i>	Food or water handled by infected person	Summer, fall
<i>Taenia saginata</i>	Raw or undercooked beef products, food contaminated with tapeworm eggs	Year round?
<i>Taenia solium</i>	Raw or undercooked pork products, food contaminated with tapeworm eggs	Year round?
<i>Toxoplasma gondii</i>	Any contaminated food	Year round?
<i>Trichinella spiralis</i>	Raw or undercooked meats containing encysted larvae	Year round?
Viral		
Hepatitis A	Oysters, clams, uncooked foods handled by infected persons	Year round
Norwalk agent	Shellfish, salads, clams, oysters, uncooked foods handled by infected persons	Year round